

Raw Recipe – Almond and Herb Pate

Ingredients:

- 2 cups raw almonds, soaked 4 hours. skinned
- 2 carrots, grated
- 1 cup fresh herbs, such as dill, parsley, cilantro
- Juice of 1 – 2 lemons
- 2 or more TBS olive oil
- ¼ tsp Celtic salt
- 25 leaves, such as beet greens, lettuce or chard

Directions:

Massage the skins off the almonds and allow nuts to drain.

Combine all ingredients using one lemon to start in a food processor and process until it is about the consistency of hummus (thick). Depending on your processor, you will need more or less olive oil. Taste and correct seasoning with salt and lemon juice.

Wash and dry the leaves. Place a dollop of the pate on each leaf and role up.

Serve with sun-dried tomato and fig sauce.

http://www.thesuppersprograms.org/Documents/Food/Recipe_Salsa_SundriedTomatoFigSauce.pdf

Makes about 6 servings.